

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12/16/07Day: SundayBREAKFAST – Arrival Time: 0710Officer's Signature: [Signature]

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Blueberry Pancakes	2		
Hot Cereal	150 or More	Banana	1	40°	
Juice	40	Ham	8oz		
Milk	38 - 40	Margarine	1	40°	
		Syrup, Maple	1	40°	
		Juice	1/2 c.	40°	
		Milk	1 c.	40°	

LUNCH – Arrival Time: 1200

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	OVEN BAKED CHICKEN	3/4 c.	105°	130°
Stew	160 or more	TITIYAS	3 pcs.		
Hot Starch	150 or more	STEAMED RICE	2/3 c.	140°	160°
Hot Vegetables	160 or more	MIXED VEGETABLES	1 c.		
Canned fruits/Pudding	40 or less	FRUIT CRACKTAIL	1 c.	40°	
		2-1. MILK	1 c.	40°	
		SANDWICH	1 EA.	40°	

DINNER – Arrival Time: 1645

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	BEEF WITH GRAVY	3/4 c.	108°	122°
Stew	160 or more	STEAMED RICE	2/3 c.	140°	157°
Soup	175 or more	CORN SOUP	1 c.	108°	176°
Hot Vegetables	160 or more	SWEET PEAS	1 c.		
Canned fruits/Pudding	40 or less	PINEAPPLES	1 c.	40°	
Milk	40 or Less	2-1. MILK	1 c.	40°	
		TURKEY SANDWICH	1 EA.	40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12-15-07Day: SATURDAYBREAKFAST - Arrival Time: 0715Officer's Signature: [Signature]

No of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Boiled Egg	1 ea		
Hot Cereal	150 or More	Twisted Bread/Marg.	1 ea		
Juice	40	Chilled Juice	1/2 c.	40	
Milk	38 - 40	Cantaloup 1/2 lily	1 ea	40	
		Pumpkin Soup	1 c.	170	180
		Graham Crackers	1 ea	40	
		Milk	1 c.	40	

LUNCH - Arrival Time: 1145Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	2/3 c. Steamed Rice	2/3 c.	142	156
Stew	160 or more	Chicken Curry with sauce	3/4 c.	105	132
Hot Starch	150 or more	Stir fry oriental vegetables	1/2 c.	150	162
Hot Vegetables	160 or more	Homemade white roll/Marganne	1 ea	40	
Canned fruits/Pudding	40 or less	Fresh Grapes	1 c.	40	
		2 1/2 milk	1 c.	40	
		sandwich	1 ea	40	

DINNER - Arrival Time: 1705Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Hearty vegetable soup	1 c.	152	163
Stew	160 or more	Beef Brosteak with vegetables	3/4 c.	104	123
Soup	175 or more	Steamed Rice	2/3	142	156
Hot Vegetables	160 or more	Steamed Carrots	1/2 c.		
Canned fruits/Pudding	40 or less	Home made white roll	1		
Milk	40 or Less	Marganne	2	40	
		milk	1 c.	40	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups; tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12.12.07Day: wednesdayBREAKFAST – Arrival Time: 0700Officer's Signature: MNo of Meals: 06

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled Eggs	2/3 c.	130°	145°
Hot Cereal	150 or More	Hash Brown Potatoes	1 c.	140°	150°
Juice	40	Chilled Juice	1/2 c.	40°	
Milk	38 - 40	2% Milk	1 c.	40°	
		Graham Crackers	1 c.	40°	
		Fresh Orange	1 ea.	40°	
		Marmalade/Jelly	1 ea.	40°	

LUNCH – Arrival Time: _____

Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	old fashioned meatloaf	302	132	144
Stew	160 or more	Buttered mashed potatoes	1/2 c.	151	168
Hot Starch	150 or more	wheat roll & margarine	2 ea.	40°	
Hot Vegetables	160 or more	Seasoned mixed peas & carrots	1/2 c.		
Canned fruits/Pudding	40 or less	Peach halves and angel cake	2 ea.	40°	
		milk	2 ea.	40°	
		Tuna Sandwich	1 ea.	40°	

DINNER – Arrival Time: _____

Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Turkey adobo w/ vegetable	302.	136	150
Stew	160 or more	Steamed rice	1/3 c.	152	169
Soup	175 or more	French onion Soup	1 c.	158	171
Hot Vegetables	160 or more	Garden Salad w/ Dressing	1 c.	40°	
Canned fruits/Pudding	40 or less	Banana	1 ea.	40°	
Milk	40 or Less	milk & juice	1 ea.	40°	
		Tuna Sandwich	1 ea.	40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12-11-07Day: TuesdayBREAKFAST - Arrival Time: 0653Officer's Signature: [Signature]

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Banana		40°	
Hot Cereal	150 or More	Cold Cereal			
Juice	40	Scrambled Egg	1/2		
Milk	38 - 40	Blue Berry Muffin	2		
		Jelly	1	40°	
		Milk		40°	
		3 Graham Cracker Fresh Fruit (very)			

LUNCH - Arrival Time: 1200Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	HONEY GLAZED HAM	3 oz.	105°	136°
Stew	160 or more	HOT SPICED ESCALOPED APPLES	1/2 c.		
Hot Starch	150 or more	STEAMED TAPIoca	1 c.	140°	160°
Hot Vegetables	160 or more	RASIN TOMATO SALAD	1 ea.	40°	
Canned fruits/Pudding	40 or less	HOMEMADE WHEAT ROLL / MARGARINE	2 ea. / 2 ea.	40°	
		2% MILK	1 ea.	40°	

DINNER - Arrival Time: 1200 1700Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	BEEF ROAST	3 oz.	100°	130°
Stew	160 or more	STEAMED RICE	2/3 c.	140°	155°
Soup	175 or more	TURKEY NOODLE SOUP	1 c.	140°	176°
Hot Vegetables	160 or more	MINUTED CUCUMBER SALAD	1 c.	40°	
Canned fruits/Pudding	40 or less	MIXED FRUIT CUP	1/2 c.	40°	
Milk	40 or Less	2% MILK	1/2 c.	40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12/10/07Day: MONDAYBREAKFAST - Arrival Time: 0723

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLED EGGS	135°	135°	145°
Hot Cereal	150 or More	WHEAT TOAST	2 EA.		
Juice	40	CHILLED JUICE	1/2 C.	40°	
Milk	38 - 40	2% MILK	10.	40°	
		CRAKERS	2 EA.	40°	
		SANDWICH	1 EA.	40°	

LUNCH - Arrival Time: 1155

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	ITALIAN SPAGHETTI			
tew	160 or more	PASTA	10.	140°	140°
Hot Starch	150 or more	MEAT SAUCE	3 oz.	110°	130°
Hot Vegetables	160 or more	MIXED TOSSED SALAD		40°	
Canned fruits/Pudding	40 or less	TOASTED FRENCH BREAD			
		FRESH ORANGE		40°	
		SANDWICH		40°	

DINNER - Arrival Time: 1656Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	CHICKEN CACCIAOTORE	3 oz.	110°	130°
Stew	160 or more	STEAMED RICE	2 1/2 C.	142°	156°
Soup	175 or more	HOMEMADE MUSHROOM SOUP	1 EA.	163°	177°
Hot Vegetables	160 or more	SAUTEED LOCAL SQUASH w/ CARROT & BELL PEPPER	1/2 C.		
Canned fruits/Pudding	40 or less	HOMEMADE WHITE ROLL/MARGARINE	1 EA. / 2 EA.		
Milk	40 or Less	MILK (2%)	1 EA.	40°	
		WATERMELON	1 EA.	40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12/09/07Day: SundayBREAKFAST - Arrival Time: 0727No of Meals: 6

Officer's Signature: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	FRENCH TOAST	2 ea.		
Hot Cereal	150 or More	TURKEY BACON	2 pc.		
Juice	40	CHICKEN JUICE	1/2 c.	40°	
Milk	38 - 40	2% MILK	1 c.	40°	
		MAPLE SYRUP	1 ea.	40°	
		MARSHMALLOW	1 ea.	40°	
		SANDWICH	1 ea.	40°	

LUNCH - Arrival Time: 1130No. of Meals: 6

Officer's Signature: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	CHICKEN SOUP w/ BANANA	3 oz		
Stew	160 or more	STEAMED RICE	2/3		
Hot Starch	150 or more	LETTUCE & TOMATO SALAD w/ DRESSING			
Hot Vegetables	160 or more	1/2 can w/ hot roll	2		
Canned fruits/Pudding	40 or less	MARSHMALLOW	2		
		CANTALOUPE	1		
		MILK	1		

DINNER - Arrival Time: 1700No. of Meals: 6

Officer's Signature: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	HEADED PORK LOIN	3 oz.	104°	138°
Stew	160 or more	STEAMED RICE	2/3 c.	145°	160°
Soup	175 or more	VEGETABLE SOUP	1 c.	140°	142°
Hot Vegetables	160 or more	SEASONED GREEN PEAS	1 c.		
Canned fruits/Pudding	40 or less	• PEAS	1/2 c.	40°	
Milk	40 or Less	2% MILK	1 c.	40°	
		SANDWICH	1 ea.	40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12.08.07Day: SaturdayBREAKFAST - Arrival Time: 0730

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	ANUSKADO	10.	130°	150°
Hot Cereal	150 or More	CRU CEREAL	10.		
Juice	40	CHILLED JUICE	1/2 C.	40°	
Milk	38 - 40	2% MILK	10.	40°	
		TOASTED BREAD	2EA.		
		FRESH ORANGE	1EA.	40°	
		SANDWICH	1EA.	40°	

LUNCH - Arrival Time: 1200

Officer's Signature: _____

No. of Meals: 7

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	STIR FRY TURKEY w/ BROCCOLI	3/2	167°	112°
Stew	160 or more	STIR FRY RICE	2/8	148°	152°
Hot Starch	150 or more	4/100 without roll	2		
Hot Vegetables	160 or more	MARINATED CUCUMBERS	1	40°	
Canned fruits/Pudding	40 or less	MILK 2%	1	40°	

DINNER - Arrival Time: 1630

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	TURKEY NOODLE SOUP		145°	162°
Stew	160 or more	BEAN ADOLFO	302	105°	116°
Soup	175 or more	STEAMED RICE	2/3C	145°	140°
Hot Vegetables	160 or more	MARINATED CUCUMBER SALAD		40°	
Canned fruits/Pudding	40 or less	2 HOMEMADE WHEAT ROLL 1/2 PLAIN			
Milk	40 or Less	FRESH ISLAND MIXED FRUIT CUP	1/2C	40°	
		MILK	1	40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12/07/07Day: Fri DayBREAKFAST - Arrival Time: 0710

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	POACHED Eggs	1C.		
Hot Cereal	150 or More	HAM	2 PCS.		
Juice	40	ORANGE JUICE	1/20.	40°	
Milk	38 - 40	2% MILK	1C.	40°	
		MUFFIN	1EA.		
		MARGARINE	1EA.	40°	
		SANDWICH	1EA.	40°	

LUNCH - Arrival Time: 1150Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	BBQ Chicken	3oz	110°	120°
Stew	160 or more	Steamed Red Rice	2/3	142°	155°
Hot Starch	150 or more	Seasoned Green Beans	1/2		
Hot Vegetables	160 or more	Potato Salad	1/2	40°	
Canned fruits/Pudding	40 or less	Homemade White Roll/w margarine	1		
		Fresh Grapes		40°	
		Sandwich Juice		40°	

DINNER - Arrival Time: 1640Officer's Signature: [Signature]No. of Meals: 7

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	MATHE MATHE/Lemon slices/TARTAR SAUCE	3oz	109°	115°
Stew	160 or more	STEAMERS RED RICE	2/3	142°	153°
Soup	175 or more	TURKISH COOKED KAHVA KURMA OR SPINACH	1/2		
Hot Vegetables	160 or more	H/M WHITE ROLL	1		
Canned fruits/Pudding	40 or less	MARGARINE	12	40°	
Milk	40 or Less	APPLESAUCE & ROSKU COOKIES	1/2	40°	
		MILK	1	40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12/06/07Day: THURSDAYBREAKFAST – Arrival Time: 0655Officer's Signature: [Signature]

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	CHILLED JUICE	4 EA.	40°	
Hot Cereal	150 or More	BANANA PANCAKE	3 EA.		
Juice	40	MAPLE SYRUP / MARGARINE	1 EA / 2 B	40°	
Milk	38 - 40	MILK	1 EA.	40°	
		GRUNO HAM	2 oz.		

LUNCH – Arrival Time: 1157Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Roast Turkey w/ 1/4 ham	302	109°	119°
Stew	160 or more	dressing & gravy			
Hot Starch	150 or more	baked sweet potato	1/2		
Hot Vegetables	160 or more	Season peas & carrots	1/2		
Canned fruits/Pudding	40 or less	homemade white roll w/ margarine			
		Homemade	1 c	40°	
		sandwich juice		40°	

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	POT ROAST w/ GRAVY	302.	106°	130°
Stew	160 or more	STEAMED RICE	2/3c.	142°	152°
Soup	175 or more	MIXED SALAD	1c.	40°	
Hot Vegetables	160 or more	HEARTY VEGETABLE SOUP	1c.	150°	160°
Canned fruits/Pudding	40 or less	FRESH APPLE	1 EA.	40°	
Milk	40 or Less	2% MILK	1c.	40°	
		SANDWICH	1 EA.	40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12-05-07Day: WEDNESDAYBREAKFAST - Arrival Time: 0713

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLED EGGS	1/3 c.		
Hot Cereal	150 or More	HASH BROWN POTATOES	1 c.		
Juice	40	CHILLED JUICE	1/2 c.	40°	
Milk	38 - 40	2-1/2 MILK	1 c.	40°	
		FRESH APPLE	1 ea.	40°	
		GRAHAM CRACKERS	2 ea.	40°	
		WATMANINE / JELLY	1 ea.	40°	

LUNCH - Arrival Time: 1205

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	BBQ CHICKEN	3 oz.	105°	132°
Stew	160 or more				
Hot Starch	150 or more	STEAMED RICE	2/3 c.	142°	156°
Hot Vegetables	160 or more	SEASONED GREEN BEANS	1 c.		
Canned fruits/Pudding	40 or less	POTATO SALAD	1/2 c.	40°	
		2-1/2 MILK	1 c.	40°	
		FRESH GRAPES	1 c.	40°	

DINNER - Arrival Time: 1710

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	PVT MEAT W/ GRAVY	3 oz.	105°	132°
Stew	160 or more	STEAMED RICE	2/3 c.	147°	160°
Soup	175 or more	HEAVY VEGETABLE SOUP	1 c.	160°	175°
Hot Vegetables	160 or more	MIXED MIXED SALAD	1 c.	40°	
Canned fruits/Pudding	40 or less	PEACH HALVES	1/2 c.	40°	
Milk	40 or Less	2-1/2 MILK	1 c.	40°	
		ROSKETTI COOKIE	1 ea.	40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

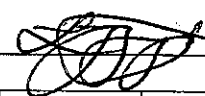
Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12/04/07Day: TuesdayBREAKFAST - Arrival Time: 0700Officer's Signature: 

No of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLED EGGS	1/4 c.		
Hot Cereal	150 or More	FRENCH TOAST SUPREME	3		
Juice	40	CHILLED JUICE	1/2 c.	40°	
Milk	38 - 40	MILK	1 c.	40°	
		CRISP TURKEY BACON	2		
		MAPLE SYRUP	1	40°	
		MARGARINE	2	40°	

LUNCH - Arrival Time: 1145Officer's Signature: 

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	GRILLED TURKEY AND SWISS MELT	1/3		
Stew	160 or more	SANDWICH BAKED ON BUN	1 ea.		
Hot Starch	150 or more	ITALIAN GARDEN SOUP	1 c.	150°	160°
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less	FRUITED COLESLAW	1 c.	40°	
		BAKANA	1 ea.	40°	
		MILK	1 c.	40°	

DINNER - Arrival Time: 1710

Officer's Signature: _____

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	HERBED PORK WIN	3 oz.	108°	115°
Stew	160 or more	STEAMED RICE	2/3 c.	145°	152°
Soup	175 or more	VEGETABLE SOUP	1 c.	190°	153°
Hot Vegetables	160 or more	GREEN PEAS w/ CARROTS	1 c.		
Canned fruits/Pudding	40 or less	PEAS	1 ea.	40°	
Milk	40 or Less	2-1. MILK	1 c.	40°	
		SANDWICH	1 ea.	40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: MondayDay: 12/03/07BREAKFAST – Arrival Time: 0725
No of Meals: _____Officer's Signature: [Signature]

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble Eggs	1/4 c.		
Hot Cereal	150 or More	Hash browned Potatoes	1/2 c.		
Juice	40	Banana Muffin	1		
Milk	38 - 40	Jelly	1	40°	
		Margarine	1	40°	
		Juice	1/2 c.	40°	
		Milk	1 c.	40°	

LUNCH – Arrival Time: 1147
No. of Meals: _____Officer's Signature: [Signature]

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	BBQ Pork chop	3oz	106°	132°
Stew	160 or more	Gratin Potatoes	1/2 c.	117°	126°
Hot Starch	150 or more	Mixed Veg.	1/2 c.	40°	
Hot Vegetables	160 or more	Dinner Rolls	2 ea.		
Canned fruits/Pudding	40 or less	Waldorf Salad	1/2 c.	40°	
		Margarine	1	40°	
		Milk	1 c.	40°	

DINNER – Arrival Time: 1645
No. of Meals: _____Officer's Signature: [Signature]

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Chicken w/ Dumplings	3oz	106°	122°
Stew	160 or more	Steamed Rice	2/3 c.	140°	150°
Soup	175 or more	Buttered Broccoli	1/2 c.		
Hot Vegetables	160 or more	Rolls	1		
Canned fruits/Pudding	40 or less	Margarine	1	40°	
Milk	40 or Less	Cantaloupe	1 c.	40°	
		Milk	1 c.	40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12/02/07Day: SundayBREAKFAST – Arrival Time: 0700Officer's Signature: 

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Blueberry Pancakes	3		
Hot Cereal	150 or More	Grilled Ham	2oz.		
Juice	40	Banana		40°	
Milk	38 - 40	milk	1c.	40°	
		Margarine	2	40°	
		Syrup	1	40°	

LUNCH – Arrival Time: 1155

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Chicken Kebab	3oz	104°	115°
Stew	160 or more	Rice	2/3c.		
Hot Starch	150 or more	Scrubbed veg.	1/2c.		
Hot Vegetables	160 or more	Titayag			
Canned fruits/Pudding	40 or less	Margarine		40°	
		Milk	1c.	40°	

DINNER – Arrival Time: 1703Officer's Signature: 

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Pot Roast	3oz	110°	130°
Stew	160 or more	Rice	2/3c.	145°	158°
Soup	175 or more	Veg. Soup	1c.	145°	102°
Hot Vegetables	160 or more	Salad	1/2c.	40°	
Canned fruits/Pudding	40 or less	Peach	2	40°	
Milk	40 or Less	Milk	1c.	40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 12/01/07Day: SATURDAYBREAKFAST - Arrival Time: 0730

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	BOILED EGGS			
Hot Cereal	150 or More	TWISTED BREAD			
Juice	40	CHILLED JUICE	1/2 c.	40°	
Milk	38 - 40	2% MILK	1 c.	40°	
		PUMPKIN SOUP	1 c.	150°	170°
		MARGARINE	1 EA.	40°	
		JELLY	1 EA.	40°	

LUNCH - Arrival Time: 12Officer's Signature: EJNo. of Meals: 7

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	CHICKEN CURRY w/ SAUCE	302	110°	120°
Stew	160 or more	STEAMER RICE	2 1/2	140°	150°
Hot Starch	150 or more	STIR-FRY ORIENTAL VEG.	1/2		
Hot Vegetables	160 or more	H/M WHITE ROLL	2		
Canned fruits/Pudding	40 or less	MARGARINE	2	40°	
		FRESH GRAPES	1	40°	
		MILK	1	40°	

DINNER - Arrival Time: 1630Officer's Signature: EJNo. of Meals: 7

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	HEARTY Veg. Soup	1	145°	160°
Stew	160 or more	BEEF BISTOCH w/ VEG.	302	110°	124°
Soup	175 or more	STEAMER RICE	2 1/2	145°	162°
Hot Vegetables	160 or more	SEASONED CARROTS	1/2		
Canned fruits/Pudding	40 or less	H/M WHITE ROLL	2		
Milk	40 or Less	MARGARINE	2	40°	
		FRESH Fuji Apple	1	40°	

MILK - 1

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....